

U.S. ENVIRONMENTAL PROTECTION AGENCY

ACKNOWLEDGEMENT OF NOTIFICATION  
OF HAZARDOUS WASTE ACTIVITY  
(VERIFICATION)

THIS IS TO ACKNOWLEDGE THAT YOU HAVE FILED A NOTIFICATION OF HAZARDOUS WASTE ACTIVITY FOR THE INSTALLATION LOCATED AT THE ADDRESS SHOWN BELOW TO COMPLY WITH SECTION 3010 OF THE RESOURCE CONSERVATION AND RECOVERY ACT (RCRA). YOUR EPA IDENTIFICATION NUMBER MUST BE INCLUDED ON ALL SHIPPING MANIFESTS FOR TRANSPORTING HAZARDOUS WASTES; ON ALL ANNUAL REPORTS THAT GENERATORS OF HAZARDOUS WASTE, AND OWNERS AND OPERATORS OF HAZARDOUS WASTE TREATMENT, STORAGE AND DISPOSAL FACILITIES MUST FILE WITH THE EPA; ON ALL APPLICATIONS FOR A FEDERAL HAZARDOUS WASTE PERMIT; AND ON ALL OTHER HAZARDOUS WASTE MANAGEMENT REPORTS AND DOCUMENTS REQUIRED UNDER SUBTITLE C OF RCRA.

EPA I.D. NUMBER ==> WAR000006304

MAILING ADDRESS ==> WASHINGTON BEEF INC  
201 ELMWOOD RD  
TOPPENISH

WA 98948

INSTALLATION ADDRESS ==> 201 ELMWOOD RD  
TOPPENISH

WA 98948

11/28/95

WAR 6304  
7-22-09  
4c

**EPA Region 10  
RCRA Compliance Inspection Report  
Section A**

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**Inspection Information**

Handler Name: Washington Beef

Handler ID Number: WAR 00000 6304

Inspection Date: July 22, 2009

Inspection Type: CEI

Inspection Team: Jack Boller, EPA  
Christine Sprunger, EPA  
Jennifer Parker, EPA  
Annie Christopher, EPA

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**Site Contact Information**

Site Contact Name/Title: Sherry Byers-Eddy, Waste Water Manager

Site Location Address: 201 Elmwood Road, Toppenish, Washington 98948

Site Mailing Address: 201 Elmwood Road, Toppenish, Washington 98948

Site Phone Number: 509 865-2121

Site Fax Number: 509 865-2827

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**Report Information**

Date Report Completed: July 22, 2009

Report Author Name (print): Jack Boller

Report Author Signature: Jack Boller

\*See Section B for database information and narrative reflecting these changes.

**Washington Beef**  
**Section B: General facility Information**

Mr. Boller and Ms. Sprunger conducted a hazardous waste inspection which is detailed in this report and Ms. Parker and Ms. Christopher conducted a UIC inspection which is covered in a separate report.

**Site Location:**

The facility is located on the Yakama Nation reservation in Toppenish, Washington.

**Mailing Address:**

The mailing address was confirmed during the inspection and is listed in Section A of this report.

**Owner/Operator Information**

The owner and the operator of the facility is the Washington Beef, LLC.

**Regulatory Status:**

A search of the RCRAinfo database indicated that Washington Beef operated as a CESQG. At the time of the inspection the facility appeared to be generating used oil and COD vials each month. According to a hazardous waste manifest reviewed during the inspection, 28 pounds of COD vials are generated every 6 months. This would be less than 220 pounds per month of hazardous waste and Washington Beef would be classified as a conditionally exempt small quantity generator.

**Section C: Facility History**

According to RCRAinfo, the state had conducted a compliance assistance visit for hazardous waste in 1996. The facility is a large beef slaughter house, butcher shop, and rendering plant. They also have a waste water treatment plant and water laboratory. Potential regulated wastes generated in the facility include used parts washer solvent, fluorescent light tubes, COD tubes and used oil.

**Section D: Description of Inspection**

**Purpose:** The facility was inspected in accordance with 40 C.F.R. Part 262 for compliance with hazardous waste generator standards, and 40 C.F.R. Part 279 for compliance with used oil management standards.

**Inspection:** The inspection team arrived at the facility at 1:30 pm on July 22, 2009. The weather at the time of the inspection was sunny and warm. We entered the facility and introduced ourselves to the receptionist. We explained that we were there to conduct an inspection. She contacted the waste water manager, Sherry Byers-Eddy, who then joined us. We presented our credentials and explained the purpose of our visit.

After a short in briefing, we toured the facility. Ms. Byers-Eddy explained that used oil is collected in drums and is sent offsite twice a year for recycling. We observed 3 drums of used oil in the oil storage area by the vehicle shop. All of the drums were labeled "used oil". We also observed 7 drums labeled used ammonia oil. Ms. Byers-Eddy explained that this is from the refrigeration units on the cold storage building.

In the facility maintenance shop we observed a Safety Kleen parts washer containing solvent. Ms. Byers-Eddy said that the solvent was non-hazardous high flash point mineral spirits.

According to Ms. Byers-Eddy they had converted all of their lighting to green tip fluorescent and the waste fluorescent tubes are placed in the trash. We explained that Yakima County has a collection program and we encouraged her to take the tubes to them.

In the lab we observed a closed five gallon plastic pail that was used for collection of used COD vials. We reviewed a manifest for the last shipment of 28 pounds to Heritage in January. Ms. Byers-Eddy said that they have two shipments each year.

We concluded our inspection with an outbriefing with the plant manager and left the site at 2:30 pm.

**Site:** Washington Beef

**Report:** Photo Log

**Photographer:** Christine Sprunger

**Date:** July 22, 2009

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*The Olympus "Stylus 720 SW" digital camera was used for all photos. Images were transferred to an EPA computer and archived onto a CD. No images were digitally altered.*

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Photo #1

Washington Beef

Christine Sprunger

July 22, 2009

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This picture shows 10 55-gallon drums of used oil that are labeled with the words "Used Oil".



Photo #2

Washington Beef

Christine Sprunger

July 22, 2009

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This picture shows a close-up of a 55-gallon drum labeled with the words "Used Oil".



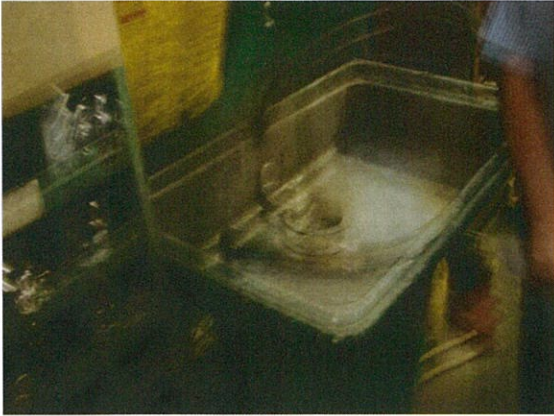


Photo #3  
Washington Beef  
Christine Sprunger  
July 22, 2009

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Maintenance shop's parts washer

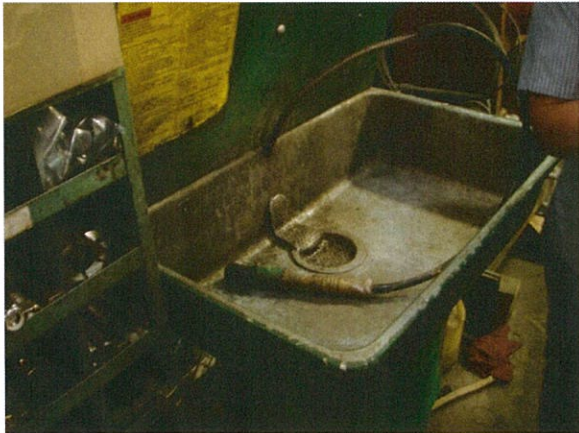


Photo #4  
Washington Beef  
Christine Sprunger  
July 22, 2009

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Clearer view of maintenance shop's parts washer



Photo #5  
Washington Beef  
Christine Sprunger  
July 22, 2009

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Maintenance shop's parts washer

Summary: The facility appeared to be a conditionally exempt small quantity generator. No compliance issues were identified.

WAR 6304  
7-22-09  
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**EPA Region 10**  
**RCRA Inspection Findings and Recommendations**  
(Revised June 29, 2009)

Inspection Information		
Site Name: Washington Beef	RCRA ID Number: WAR 00000 6304	
Type of Inspection: <b>CEI</b>	Date: <b>7-22-09</b>	Inspector Name: <b>Boller</b>

Recommendation (use separate sheet if necessary)
<b>X 1. No Violations Found (This is not a SNC)</b>
<input checked="" type="checkbox"/> X Post inspection letter - no further action required
<input type="checkbox"/> Post inspection letter - no further action letter listing concerns
<input type="checkbox"/> Other
<input type="checkbox"/> <b>2. Secondary Violation (This is not a SNC)</b>
<input type="checkbox"/> NOV
<input type="checkbox"/> Other
<input type="checkbox"/> <b>3. 3007 - Additional information needs:</b>
<input type="checkbox"/> <b>4. Inspector Notations (other factors, exemptions, exclusions, etc.):</b>
<input type="checkbox"/> <b>5. Report reviewed by:</b>

Team Lead Decision/ Comments
<b>Team Triage scheduled for:</b>
<b>Team Lead's Decision</b>
<input checked="" type="checkbox"/> No further action letter - Melba will prepare for signature by Unit Manager
<input type="checkbox"/> Assigned to: _____
<b>Team Lead's Comments:</b>
Team Lead Initials & Date <b>9/17/09 CW</b>